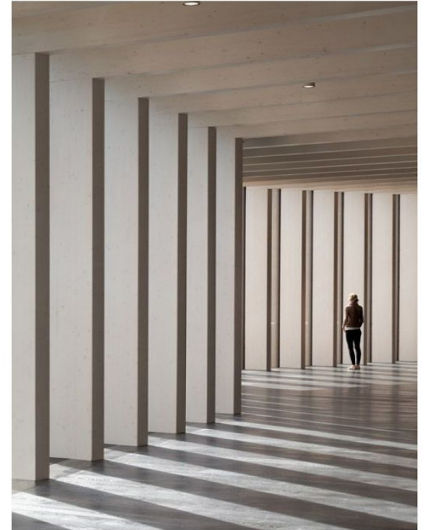
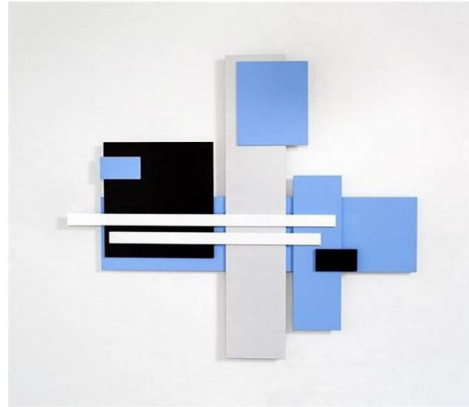
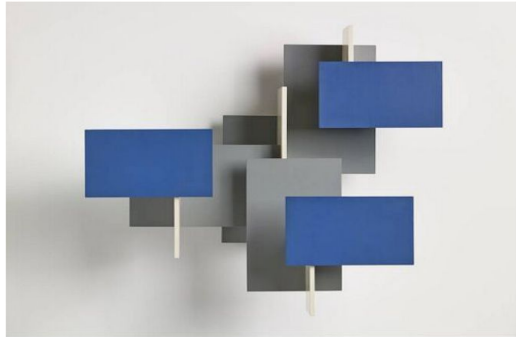
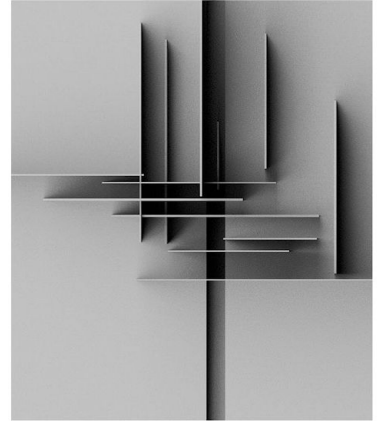


# Maya Kapur & Zhiyuan Ji

**Identity**

# Our Moodboard





# Our Font

## Helvetica Bold

used for headers and subheaders

ABCDEFGHIJKLMN  
OPQRSTUVWXYZÀÅ  
abcdefghijklmnpq  
rstuvwxyzàåéîõøü&  
1234567890(\$£.,!?)

## Helvetica Light

used for body text

ABCDEFGHIJKLMN  
OPQRSTUVWXYZÀ  
ÅÉÎabcdefghijklmno  
pqrstuvwxyzàåéîõ&  
1234567890(\$£.,!?)

# Our Colors

## Primary Color Palette



**Grey Blue**

#42619B  
R66 G97 B155  
C57 M37 Y0 K39



**Black**

#000000  
R0 G0 B0  
C0 M0 Y0 K0



**White**

#FFFFFF  
R255 G255 B255  
C0 M0 Y0 K0

## Secondary Color Palette



**Orange Red**

#F03F24  
R240 G63 B36  
C0 M74 Y85 K6



**Light Blue**

#97BCE4  
R151 G188 B228  
C34 M18 Y0 K11



**Light Yellow**

#F5E893  
R245 G232 B147  
C0 M5 Y40 K4

# Our Logo



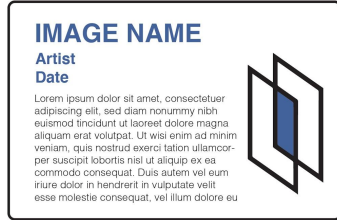
Building BARRIERS



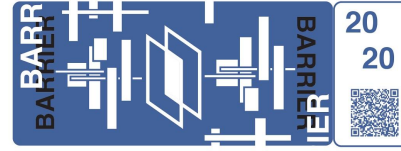
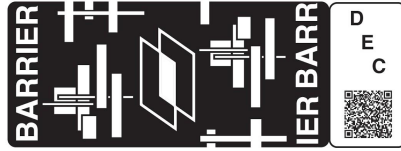
Building BARRIERS

## Object Labels

### Image Label

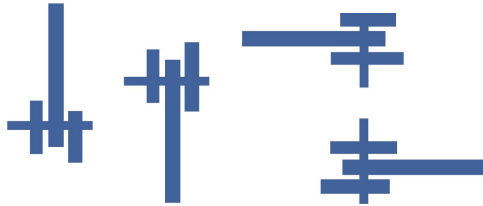


### Exhibition Tickets



### Labels for All Items

#### Floor Vinyl for Direction



#### Temperature Check Gun



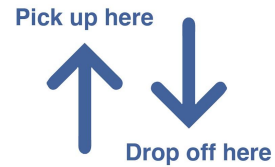
#### Mask



#### Headphones



#### Pick Up/Drop Off Signs



#### Hand Sanitizer

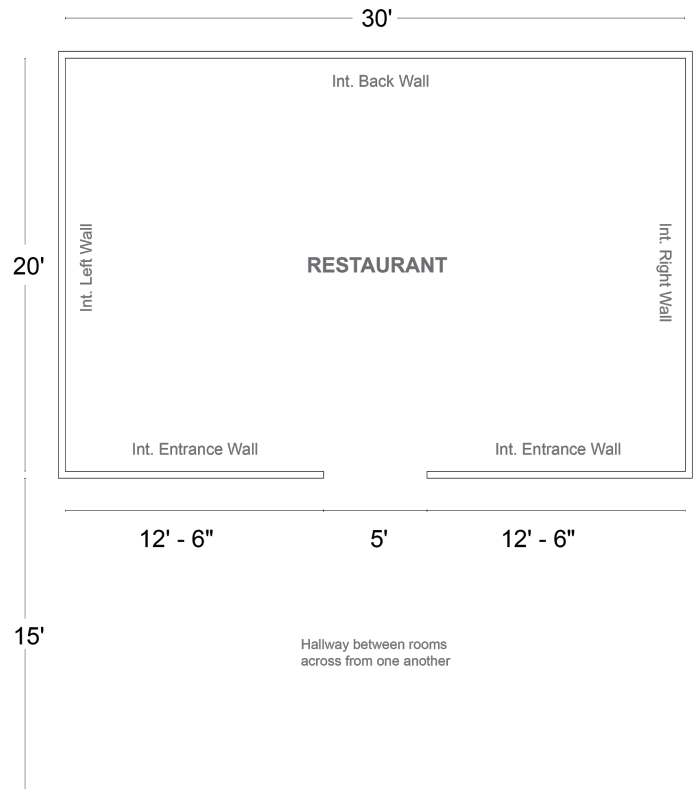
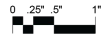




# Floor Plan

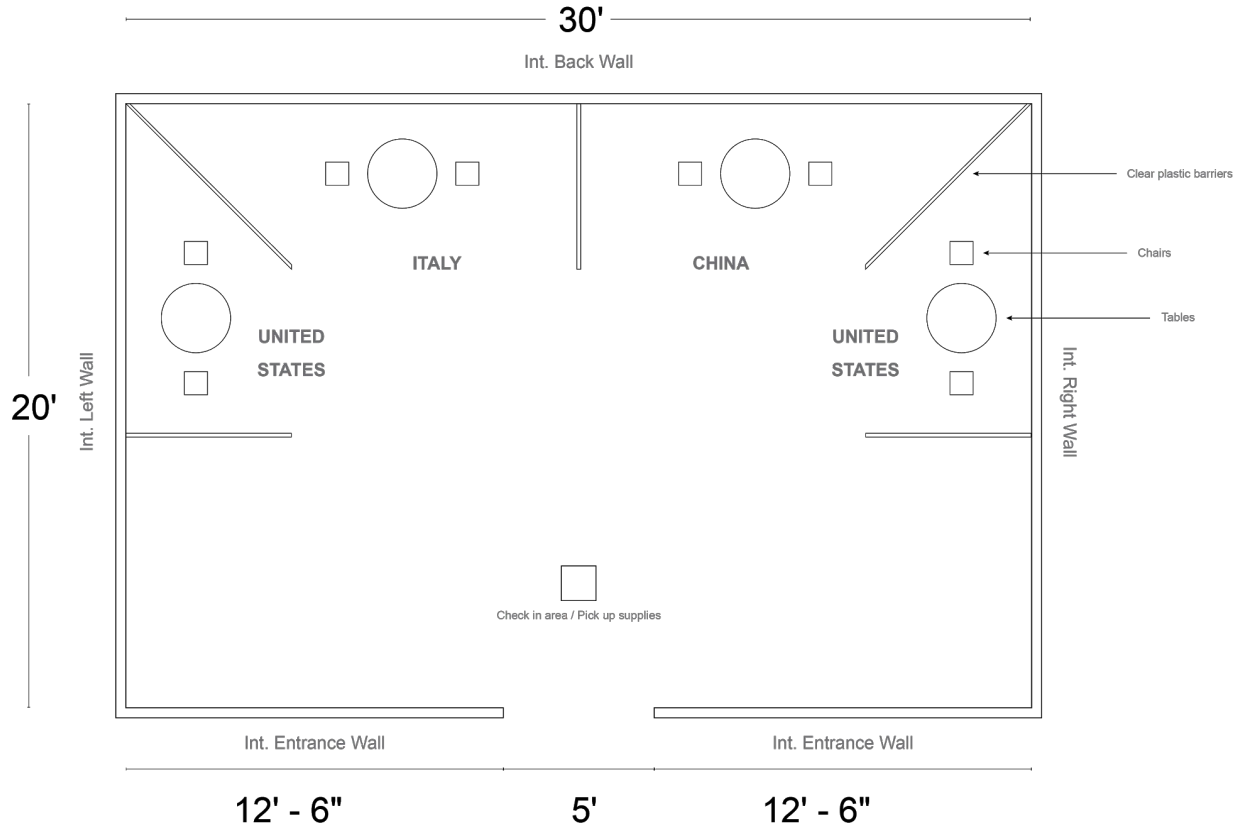
# FLOOR PLAN

1/4" = 1' - 0"



# FLOOR PLAN

1/4" = 1' - 0"



**Statement**

## **Building Barriers**

### *Experience without Interaction*

Running a restaurant is hard enough as it is, with sixty percent of restaurants not making it past their first year and eighty percent going out of business within five years. However, in March of 2020 when the Covid-19 pandemic first hit the United States, the restaurant industry suffered more than any other industry in the nation even with federal funding. In June and July, two months after the pandemic started, the nation was slowly opening outdoor dining as they could not sustain being closed for any longer. They were able to space chairs and tables six feet apart, requiring masks, and having hand sanitizer readily available. The outdoor dining experience was only a patch to cover a gaping hole – the restaurants could still not be at full capacity. Every state operated differently because they had different resources and needs. Those with extremely cold weather worried about the effect it would have on dining out in the winter months. Food delivery services were popular before, but people started to depend on them. The companies had to change their policies to fit the regulations. While this was a great solution, it didn't satisfy the human interaction aspect.

Over time, the dining experience became more about going outside for the sake of it rather than for the food. People gained new cooking skills and eventually grew accustomed to the new normal. They joked that they lost all semblance of social skills and understanding of what it was like “in the outside world” by spending an extreme amount of time at home alone. Would the restaurant industry ever go back to the way it was? Given how the world is today, take a step back in time and experience what it was like to dine out in a pandemic. You will be set in a hyper-aware environment, with no food, to stimulate every sense except for your taste buds.

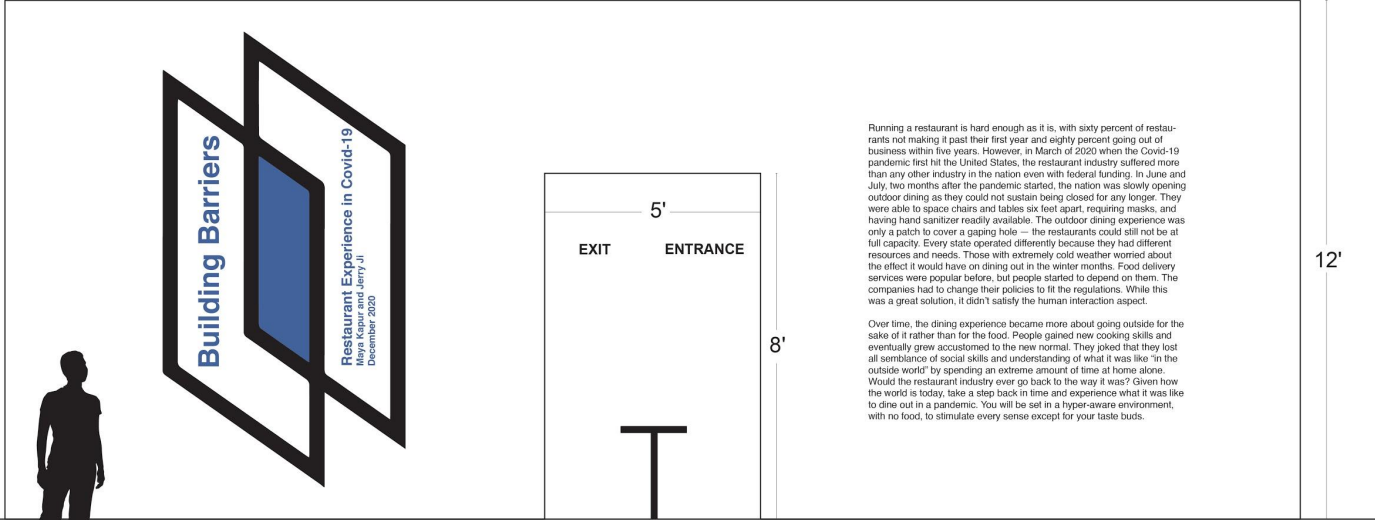
# Elevations

# INTERIOR ENTRANCE WALL

1/2" = 1' - 0"



30'



12' - 6"

12' - 6"

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12'

8'

5'

EXIT ENTRANCE

Elevation

INTERIOR LEFT WALL

1/2" = 1' - 0"



20'

U.S. Restaurant

86"

2"

2"

12'

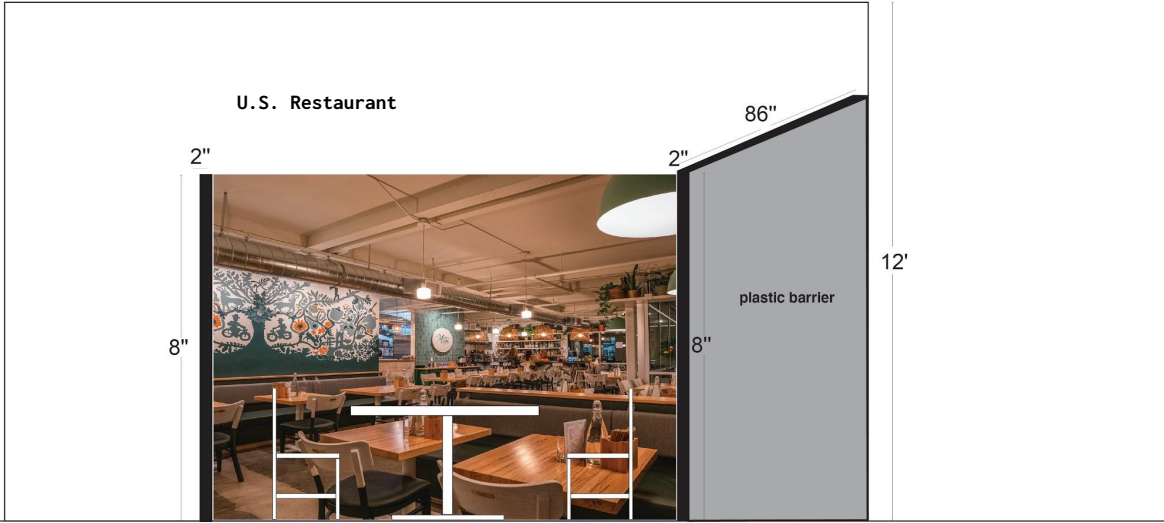
plastic barrier

8"

8"

72 9/16"

165 7/16"





Elevation

INTERIOR BACK WALL

1/2" = 1' - 0"



30'

Chinese Restaurant

Italian Restaurant

86"

86"

2"

2"

2"

plastic barrier

plastic barrier

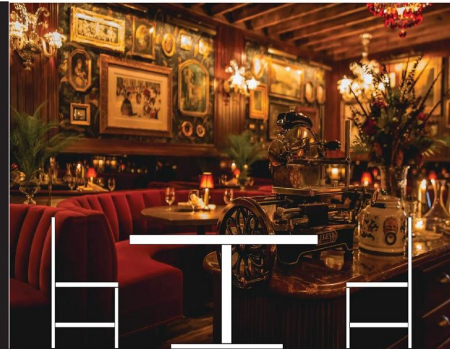
8"

8"

12'

14'

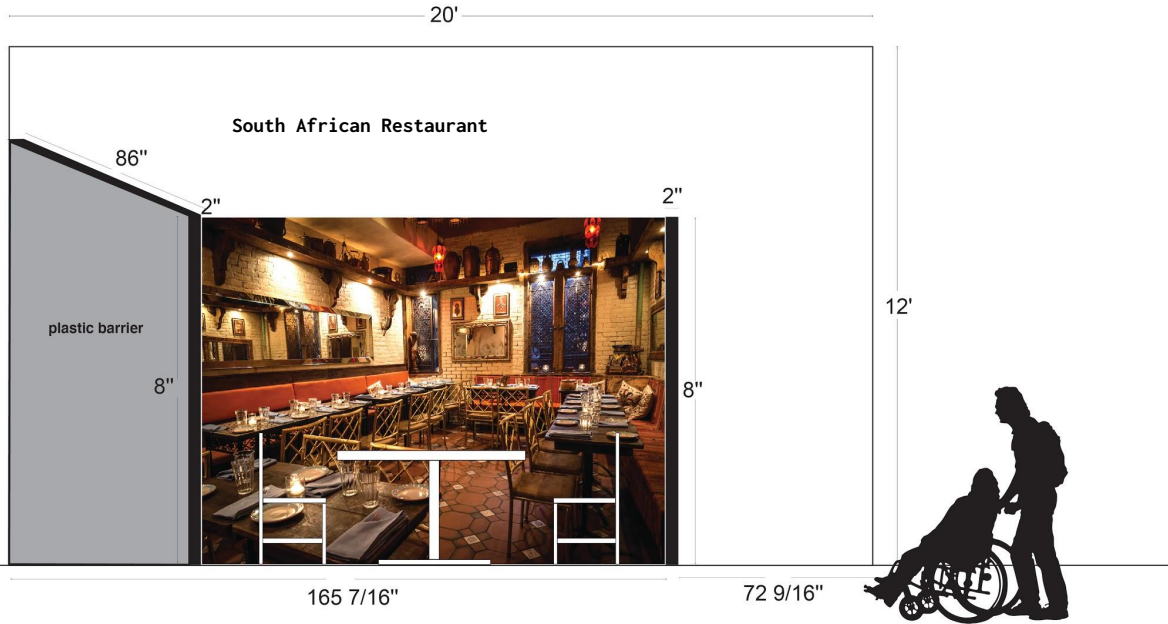
14'



Elevation

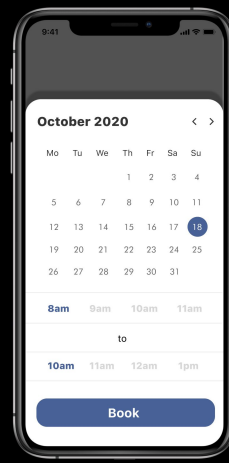
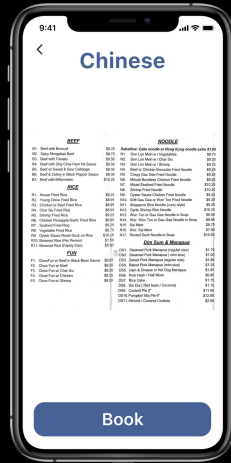
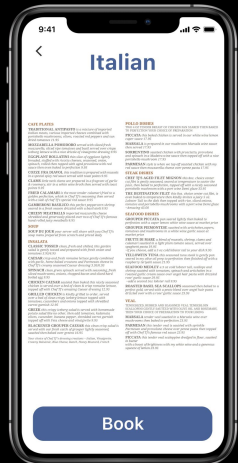
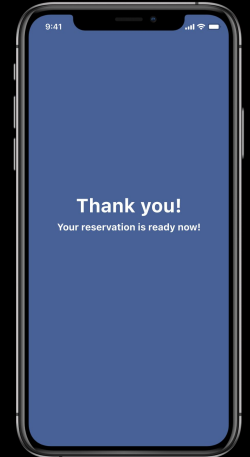
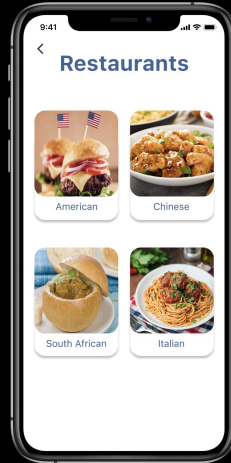
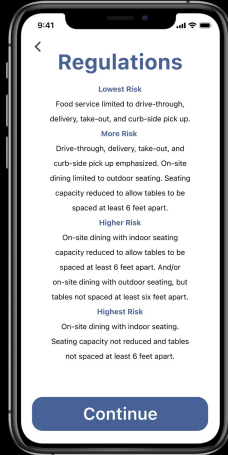
INTERIOR RIGHT WALL

1/2" = 1' - 0"



# Information Graphic

Menu, Regulations, and Reservation Booking



<https://www.figma.com/proto/V8cSUTuTJrjprwklSKg87U/Buildin-g-Barriers?scaling=scale-down&node-id=2%3A0>

**Experience**

Entrance



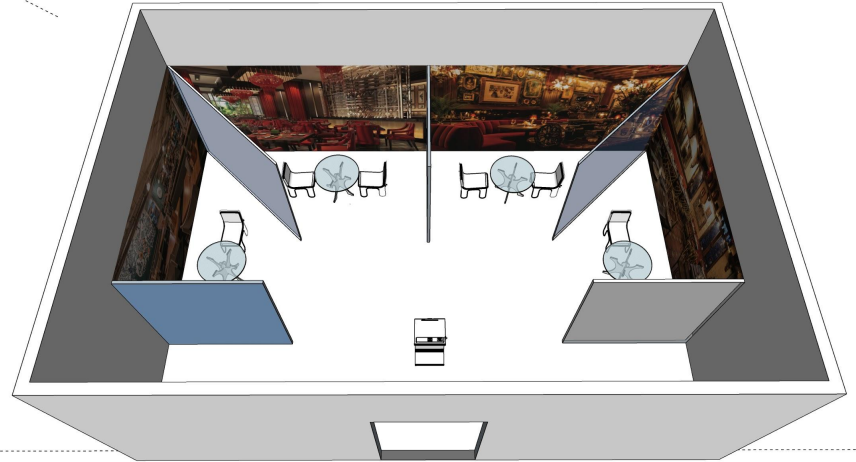
Table



# Renderings



Sketchup models



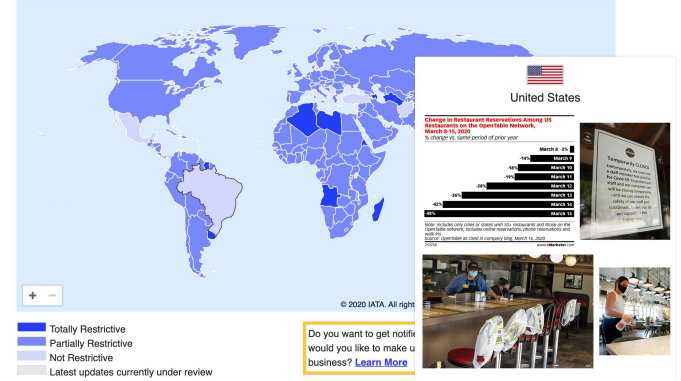
## Touch Table: Inspiration

<https://www.iatatravelcentre.com/world.php>

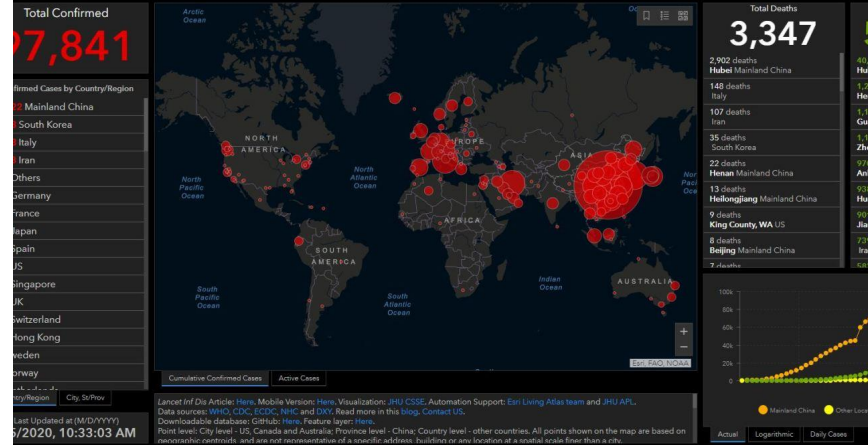


## COVID-19 Travel Regulations Map\* (powered by Timatic)

23 November 2020 22:30:08 UTC



## Coronavirus COVID-19 Global Cases by Johns Hopkins CSSE



Touch Table: Inspiration

